



Grilled Pork Chops with Savory Mushroom Stuffing

Recipe from Executive Chef Terry Dox

2 teaspoons olive oil	2 teaspoons fresh oregano, snipped
1 clove garlic, coarsely chopped	Salt and pepper to taste
2 tablespoons thinly sliced green onions	4 pork chops, 1" thick
8 ounces fresh mushrooms, chopped	2 teaspoons Worcestershire sauce

In large skillet, heat oil and garlic over medium heat. Add green onions and cook for 1 minute. Stir in mushrooms, oregano, salt and pepper. Cook for 2 – 3 minutes or until mushrooms are tender. Cut pockets into the pork chops and fill with mushroom mixture. Secure with wooden toothpicks. Brush chops with Worcestershire sauce. Season with salt and pepper. Grill chops on rack over medium heat about 20 minutes, turning once. Remove toothpicks and serve hot. Makes 4 servings.

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